OUR MENU

MENU

GLUTEN FREE OPTIONS

HAPPY HOUR

All sushi and hibachi may contain sesame seeds. Please inform server of any food allergies prior to ordering. Consuming raw or undercooked meats, poultry, seafood, or shellfish, may increase your risk of food-borne illness.

APPETI

Shishito Peppers

Sautéed Japanese peppers with ponzu sauce and togarashi.

Rock Shrimp

Tempura-battered shrimp tossed in a spicy aioli with a touch of basil.

SUSHI STAI

Pepper Tuna Carpaccio

(4 pcs.) Pepper tuna wrap with mango, cucumber, and spring mix salad, top

Unum Plus

(4 pcs.) Chopped tuna, salmon, white tuna mixed with scallion, jalapenos, m wasabi yuzu sauce.

Crunchy Crab Wrap

Homemade spicy crab salad and shrimp tempura wrapped in fresh cucumber

Tuna Tataki Salad

Select Ahi tuna seared with a Togarashi seven-pepper blend, placed on a bed

Seaweed Salad

Shredded seaweed, marinated, and tossed in a sweet sesame sauce. Topped w

Baby Octopus Salad

Fresh whole baby octopus marinated in a sweet sesame soy sauce and toppec

Spicy Crab Salad

Shredded crab tossed with cucumbers, scallions, and tobiko. Mixed in spicy

Kani Su

Kani and avocado rolled in crisp cucumber, topped with seaweed powder, to

Lollipop Lamb Chops

(2 pcs.) Two pan-fried lamp chops, crusted with house-special garlic seas

Pork Gyoza

(5 pcs.) Flash-fried pork and vegetable dumplings with a unique pineappl

Shrimp Gyoza

(5 pcs.) Pan-fried shrimp and vegetable dumplings served vith a side of p

Edamame

Boiled soybeans with a touch of salt.

Spicy Edamame

Boiled soybeans with a touch of salt.

A.Q. Wings

(6 pcs.) Fresh chicken wings served with a sweet & spicy sauce.

Vegetable Maki Roll

(4 pcs.) Traditional egg roll with mixed vegetables, fried and served with

Vegetable Tempura

Two pieces of asparagus, zucchini, sweet potato, and pepper, lightly fried

Shinto Shrimp Tower

Flash fried shrimp with fresh asparagus, broccoli, onion and sweet potato

Crispy Seafood Egg Rolls

Assorted seafood wrapped in rice paper, lightly flash-fried, with a sweet &

POKE BO

Salmon & Tuna Poke

Served with cucumbers, avocado, asparagus, sushi rice, and wafu dressing.

Vegetarian Poke

Chef's choice of five different vegetables, sushi rice, and wafu dressing.

$6.00

EXOTIC TRADITI

6 pcs.

Crispy Salmon Skin Roll

Crispy salmon skin and cucumber wrapped in seaweed drizzled with sweet e

Pan - Seared Scallops

Four scallops pan-seared with garlic butter, topped with teriyaki sauce and

Shrimp Cocktail

(8 pcs.) Large succulent white shrimp with lemon zest served with house-

Beef Sashimi

Thinly-sliced rare choice beef, seared to perfection, topped with scallions

Beef Negimaki

(6 pcs.) Grilled strip steak wrapped around crispy green scallions, topped

Calamari Teriyaki

Our signature dish: Flash-fried calamari rings in a light batter with our sw

Dragon Roll

Spicy tuna and tempura crumbs, topped with layers of shrimp, eel sauce, and

Fire Balls

Packed with spicy kani salad and cream cheese, flash-fried and drizzled with

Volcano Roll

Tempura-battered, flash-fried shrimp, and sesame seeds, topped with our cra

Fire & Ice Roll

Kani and scallions topped with thin slices of red and white tuna.

Smoked Fresh Roll

izzled

fried

e, and

SUSHI

TRADITIONAL ROLLS:

6 pcs | Rice on the side - Also available in Hand Roll

Eel Roll

$9.00

Tuna Roll

$8.50

Salmon Roll

Yellowtail Roll

Avocado & Cucumber Roll

SPECIALTY SU

8-10 pcs

Sea Monster Roll

Eel. avocado inside, seared salmon with sweet miso glaze, served with eel sa
chopped jalapeno on top.

Spicy Tuna Roll

Spicy Crab Salad Roll

Alaskan Roll

Salmon, tuna, avocado.

Philly Roll

Salmon, avocado, cream cheese.

California Roll

Kani, cucumber, avocado.

HASO MAKI ROLLS:

6 pcs. | Seaweed on the outside - Also available in Hand Roll

Salmon Maki

Cucumber Maki

Yellowtail Maki

Tuna Maki

Avocado Maki

NIGIRI (2 pcs) | SASHIMI (3pcs):

Nigiri over rice | Sashimi no rice

Ebi

Shrimp

Inari

Tofu skin

Kani

Crab

Saba

Mackerel

Tamago

Egg

Hott Karl Witha K

Shrimp tempura, kani, avocado, cream cheese, jalapeno, wrapped in soy pap
mayo, spicy mayo, a dash of sriracha.

"Little" Delicious Roll

Our award-winning sushi roll: Kani, spicy tuna, avocado, cucumber, and crea
sauce.

Miso Surprise

Shrimp tempura, cucumber, cream cheese, avocado, scallions, masago, and k

Lob Mango

Tempura fried lobster tail, Kani crab, asparagus, mango, fresh popping mang
mango sauce.

Snow Mountain Roll

Hamachi

Yellowtail

Ika

Squid

Ikura

Salmon roe

Sake

Salmon

Tobiko

Smelt roe

Hokkigai

Arctic surf clam

Tako

Octopus

Unagi

Eel

Ama Ebi

Sweet shrimp

Maguro

Shrimp tempura, kani, shrimp, cream cheese, cucumber, avocado, scallions, spicy mayo, tempura crumbs, and seaweed powder.

Fresh - Crunch Roll

Smoked salmon, tamago, and crab salad; wrapped in seaweed and rolled with

Filet Roll

Crab salad, spicy tuna, and asparagus; topped with tobiko, scallions, and our sauce.

Jimmy #30

Shrimp tempura, kani, avocado, and cream cheese; wrapped in soy paper, fla wasabi mayo, and eel sauce.

Keller Roll

Shrimp, tuna, avocado, cucumber, and kaiware topped with a delicious bake

Crazy Tuna Roll

Spicy tuna, jalapenos, wrapped in seaweed, topped with seared pepper tuna,

The Guatemalan

Smoked salmon, cream cheese, jalapenos, and green onions wrapped in seaw

Spider Roll

Fried soft-shell crab, tobiko, kaiware, avocado, and cucumber with wasabi m

Hawaiian Roll

Shrimp tempura, eel, avocado, and cucumber topped with spicy tuna; topped

Shrimp Tempura Roll

SUSHI DINNERS

Served with house onion soup or miso soup and a fresh salad with ginger dressing. No substitutions, please.

Shinto Sushi Platter

$50.00

(Serves 2) California roll, tuna roll, and salmon roll. Nigiri: shrimp, yellowtail, octopus, white fish, and squid. Served with a side of seaweed salad.

Nigiri Dinner

$27.00

Chef's choice of 8 pieces of nigiri and your choice of any maki roll.

Sashimi Dinner

Chef's choice of 18 pieces of sashimi.

DINNER

All dinners are served with homemade onion soup, house ginger dressing sala
shrimp flambe side, and steamed rice (

Swordfish

Eight ounces of exotic delight, cooked with lemon citrus, and teriyaki sauce.

Teriyaki Salmon

An eight-ounce portion of our fresh-cut sushi-grade salmon prepared with te

DINNER COMBINATIONS

Upgrade your steak: Filet Mignon (5 oz.) +$8.00, NY Strip (72 oz.) +$13.00, Chkeaubriand (9 oz.) $16.00

Shrimp & Chicken — $28.00

Steak & Shrimp — $29.00

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Chicken & Scallops — $29.00

Shrimp & Scallops — $31.00

Steak & Scallops — $31.00

Filet & Lobster — $41.00

Triple Combo — $38.00

Steak, chick & shrimp.

Seafood Combo — $43.00

Lobster, scallops & shrimp.

Emperor's Feast — $36.00

Choose two items: Steak, Chicken, Tuna, Shrimp, Swordfish, Scallops, or Salmon | Limited to one of each.

Imperial Feast

SIDE ORD

Chicken Teriyaki

Salmon

Filet

Scallops

Lobster

DESSERTS

Ice Cream Tempura

$4.50

Vanilla ice cream wrapped in thin pound cake with light tempura batter, flash-fried, and served over homemade strawberry puree; topped with chocolate syrup, whin cream, and a cherry.

Fried Cheesecake

$7.00

Tempura-battered, flash-fried, topped with whipped cream, chocolate syrup, and a cherry.

Ice Cream

$3.00

Choose from Vanilla, Chocolate, Seasonal Flavor, or Green Tea +$0.50

Udon Noodles

Thick-cut with peppers

KIDS MENU

Kid's dinners include a choice of our Homemade Onion Soup or House Ginger Dressing Salad, Mixed Vegetables, Steamed or Fried Rice, and Ice Cream.

Shrimp Flambe

$17.00

Strip Steak

$18.00

Filet

$20.00

Chicken Teriyaki

$16.00